



Mega Crispy Chicken and Bacon Monster Burgers

with Cheese, Chips and Burger Sauce Slaw

Halloween 35-45 Minutes • 1 of your 5 a day

31



Potatoes



British Streaky Bacon



British Chicken Breasts



Breadcrumbs



Baby Cucumber



Cider Vinegar



Mature Cheddar Cheese



Coleslaw Mix



Burger Sauce



Baby Gem Lettuce



Burger Buns

Pantry Items

Oil, Salt, Pepper, Egg, Sugar, Mayonnaise

Before you start

Our fruit and veg need a little wash before you use them! Wash your hands before and after prep.

Cooking tools

Baking tray, rolling pin, saucepan, bowl, whisk, frying pan and grater.

Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
British Streaky Bacon**	4 rashers	6 rashers	8 rashers
British Chicken Breasts**	2	3	4
Breadcrumbs 13	50g	75g	100g
Baby Cucumber**	1	1½	2
Cider Vinegar 14	15ml	22ml	30ml
Mature Cheddar Cheese** 7	60g	90g	120g
Coleslaw Mix**	120g	180g	240g
Burger Sauce 8 9	90g	135g	180g
Baby Gem Lettuce**	1	2	2
Burger Buns 13	2	3	4
Pantry	2P	3P	4P
Egg*	1	2	2
Salt for the Breadcrumbs*	½ tsp	¾ tsp	1 tsp
Sugar for Pickling*	1 tsp	1½ tsp	2 tsp
Mayonnaise*	2 tbsp	3 tbsp	4 tbsp

*Not Included **Store in the Fridge

Nutrition

Typical Values for uncooked ingredient	Per serving 809g	Per 100g 100g
Energy (kJ/kcal)	4940/1181	611/146
Fat (g)	53.3	6.6
Sat. Fat (g)	13.8	1.7
Carbohydrate (g)	105.8	13.1
Sugars (g)	13.9	1.7
Protein (g)	70.7	8.7
Salt (g)	5.24	0.65

Nutrition for uncooked ingredients based on 2 person recipe.

Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

7) Milk **8**) Egg **9**) Mustard **13**) Cereals containing gluten
14) Sulphites

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, mollusc, milk, egg, mustard, celery, soya, cereals containing gluten and sulphites.


Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email. Be careful when adding water to hot pans while cooking.

Contact

Let us know what you think!

Share your creations with #HelloFreshSnaps

Head to [hellofresh.co.uk](https://www.hellofresh.co.uk) or use our app to rate this recipe

 You can recycle me!

HelloFresh UK
Packed in the UK
The Fresh Farm
60 Worship St, London EC2A 2EZ



1 Chip, Chip, Hooray

Preheat your oven to 220°C/200°C fan/gas mark 7.

Chop the **potatoes** lengthways into 1cm slices, then chop into 1cm wide chips (no need to peel).

Pop onto a large baking tray. Drizzle with **oil**, season with **salt** and **pepper**, then toss to coat. Spread out in a single layer. **TIP:** Use two baking trays if necessary.

When the oven is hot, bake on the top shelf until golden, 25-30 mins. Turn halfway through.

Meanwhile, lay the **bacon** in a single layer onto a lined baking tray. Bake on the middle shelf until golden brown and crispy, 10-15 mins. **IMPORTANT:** Wash your hands and equipment after handling raw meat. Cook bacon thoroughly.



4 Finish the Prep

While everything cooks, halve your **cucumber** widthways, then thinly slice each half lengthways.

In a small bowl, combine the **cucumber**, **cider vinegar** and **sugar for the pickle** (see pantry for amount).

Season with a pinch of **salt** and set aside.

Thinly slice **half** the **Cheddar** into strips. Cut each slice into triangles to create monster teeth. Grate the remaining **cheese**.

When the **chicken** has 2-3 mins left, sprinkle the **grated cheese** over the **chicken** and return to the oven for the remaining time to melt.



2 Crumb your Chicken

Meanwhile, sandwich each **chicken breast** between two pieces of baking paper. Pop onto a board, then bash with a rolling pin or the bottom of a saucepan until it's 1-2 cm thick. Season with **salt** and **pepper**.

Crack the **egg** (see pantry for amount) into a medium bowl and whisk. Put the **breadcrumbs** into another bowl, season with the **salt** (see pantry for amount) and **pepper**.

Dip the **chicken** into the **egg** and then the **breadcrumbs**, ensuring it's completely coated. Transfer to a clean plate. **IMPORTANT:** Wash your hands and equipment after handling raw chicken and its packaging and discard any excess egg.



5 Make your Slaw

Meanwhile, in a medium bowl, mix together the **coleslaw mix** and **two thirds** of the **burger sauce**.

Trim the **baby gem**, then set aside a few leaves per person for the **burgers**.

Halve the remaining **baby gem** lengthways and thinly slice widthways. Toss the **sliced baby gem** through your **slaw**.

Halve the **burger buns**. Using a sharp knife, cut two triangles into the top of each bun to make the monster's eyes. Pop the **buns** into the oven to warm through, 2-3 mins.



3 Get Frying

Pop a large frying pan on high heat and add enough **oil** to coat the bottom of the pan. **TIP:** You want the oil to be hot so the chicken fries properly - heat for 2-3 mins before you add the chicken.

Once hot, carefully lay the **chicken** into the pan and fry until golden brown, 2-3 mins on each side. Adjust the heat if necessary.

Transfer the **chicken** to a baking tray and bake on the middle shelf of your oven until cooked through, 8-10 mins. **IMPORTANT:** The chicken is cooked when no longer pink in the middle.



6 Monster Time

When everything's ready, transfer the **bun bases** to your serving plates. Spread over the **mayo** (see pantry for amount). Lay the **cucumber slices** on the bun, keeping **one strip** of **cucumber** per **burger**.

Add the **whole baby gem leaves** and top with the **cheesy chicken** and **bacon**. Drizzle over the remaining **burger sauce**. Arrange your **cheese teeth** around the edges of the **chicken** so they poke out of the **burger**. Nestle the **cucumber strip** in the middle of the teeth to make a monster tongue.

Drizzle with **ketchup** 'blood' if you have any. Sandwich the **burger** shut with the **bun lid**. Serve your **chips** and **slaw** in bowls alongside.

Enjoy!